

## 50/50 Marbled Fudge Orange and Vanilla

In a Heavy pot:

3 cups sugar  
3/4 cup whipping creme  
3/4 cup butter

Cook and stir over low heat until sugar is dissolved...Bring to a boil..Cook and stir for ( 4 ) minutes ...Remove from heat and add (1) 10-12 oz white chips and marshmallow creme until smooth....remove 1 cup and set aside..add ( 3 ) teaspoons orange extract and food coloring ( 12 ) drops yellow ( 5 ) drops red...  
Pour remaining into lined small pan lined with parchment paper..  
Drop the reserved orange marshmallow

mixture over the top by teaspoonfuls...  
Cut through mixture with a knife to  
swirl...Cover and  
refrigerate until set....Cut into small  
squares...2 1/2 lbs.